



Wine Dinner Example

1 hour Reception

Including a selection of cheeses, accompaniments and wines

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First

Roasted Eggplant Roll-Up

Herb breaded eggplant filled with ricotta, basil and tomato oven-roasted
and drizzled with pesto and pomodoro sauce

San Pietro Pinot Grigio 2007 Italy

Second

Radicchio and Romaine Salad

with shaved Reggiano parmesan, lemon, balsamic vinegar, tomato, pine nuts
and extra virgin olive oil

Burgans Albarino 2008 Spain

Main

Organic Roasted Chicken Breast

with herbed pan jus over spring vegetable risotto

or

Spring Vegetable Risotto

or

8 ounce Filet

Savory mashed and local vegetable sautéed

or

Shrimp and Crabmeat with Housemade Fettucine

Stublmuller Estate Chardonnay 2007 California

Grayson Cellars Cabernet Sauvignon 2008 California

Dessert

Chocolate OMG

dried and fresh fruits, fennel seed and grappa with Marsala zabaglione

Fantinell Prosecco NV Italy

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